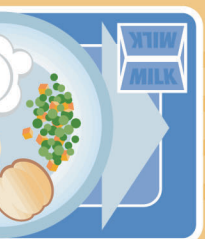




- **Check and maintain proper temperatures.**  
(hot foods 135°F or above; cold foods 41°F or below)
- **Cover food between serving periods.**
- **Place pans of food in a single layer on the steam table.**
- **Keep serving area clean, and wipe up spills promptly.**



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